

DELUXE Set Dinner 三道菜晚餐

AVAILABLE DAILY 18:00 - 21:00

STARTER 前菜

PAN-SEARED FRENCH DUCK FOIE GRAS / 香煎法國鴨肝

Caramelized Figs + Melba Toast + Rich Port Wine Sauce

焦糖無花果、法式牛油多士、香濃波特酒汁

Or 或

NEW ENGLAND SEAFOOD CHOWDER / 傳統英式海鮮周打湯

Shrimp + Mussels + Clams + Celery + Onion + Potato + Cracker + Chive

蝦、青口、蜆、西芹、洋蔥、薯仔、餅乾、青蔥

MAIN COURSE 主菜

GRILLED SPANISH IBERICO PORK CHOP / 烤西班牙伊比利亞黑毛豬扒

Honey Roasted Root Vegetables + Mashed Potatoes + Shallot Balsamic Sauce

蜜糖烤根莖蔬菜、香滑薯蓉、紅蔥頭黑醋汁

Or 或

TERIYAKI GLAZED COD FISH FILLET / 日式照燒鱈魚魚柳

Baby Asparagus + Shimeji Mushroom + Sprout Salad + Sesame

幼露筍、本菇、豆芽沙律、芝麻

Or 或

GRILLED BLACK ANGUS RIBEYE STEAK / 烤黑安格斯肉眼牛扒 (Additional ... +\$50 / 另加)

Spring Salad + French Fries + Shallot Red Wine Sauce

田園沙律、薯條、乾蔥紅酒汁

Or 或

PAN-SEARED SCALLOP WITH SPAGHETTI AL PESTO / 香煎帶子配香草醬意大利粉

Arugula + Cherry Tomatoes + Homemade Pesto + Pine Nuts + Parmesan

芝麻菜、小蕃茄、自家製香草醬、松子仁、巴馬臣芝士

DESSERT 甜點

HOMEMADE PÂTISSERIES OF THE DAY / 自家製是日精選蛋糕

\$398 per person / 每位

 VEGETARIAN / 素菜  SPICY / 辛辣  SHELLFISH / 甲殼類  CONTAINS NUTS / 含堅果

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE / 價錢為港幣另加一服務費